

Prosecco

Doc extra dry

Vineyard location:

hilly zone of the Province of Treviso

Soil:

hilly soils of morainic origin

Grape varieties:

Glera

Grape harvest:

hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques:

secondary fermentation of the white wine obtained from Glera grapes in stainless steel tanks for approx. 30 days till it gets the desired pressure and sugar percentage

Ageing:

in stainless steel vats for some months

Wine analysis:

alcohol content 11 % vol.

Colour:

straw yellow

Bouquet:

intense with hints of spring flowers

Palate:

fresh, characteristic, not too much dry

Food and wine pairing:

recommended as aperitif but also very pleasant as wine for everyday dining; particularly enjoyable with seafood and main courses with fish

Service suggestions:

wine to be best enjoyed within the year after to that of the harvest

Service temperature:

8°-10°C



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